GOVERNMENT OF GUAM



LT. GOVERNOR, SIGUNDO MAGA LÄHI

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



ARTHUR U. SAN AGUSTIN, MHR **ACTING DIRECTOR**

LAURENT SF DUENAS, MPH, BSN DEPUTY DIRECTOR

JOSEPHINE T. O'MALLAN

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| LOURDES A. LEON GUERRERO GOVERNOR, MAGA HÁGA |
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LOT 2010-3, # 210 MARINE CORRS PRIVE THE WILLOWS

As a result of this inspection your establishment received a:

| | LETTER OF | WARNING | |
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(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

⊠ NOTICE OF CLOSURE

NO CERTIFIED MANNOER ON SITE (Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented, Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 300-9579 or (fax) 300-9577. Si Yu'us Ma'ase.

ARTHUR U. SAN AGUSTIN, MHR

Issued By. J. CRUZ/L. NAVARRU

Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report Page L of LOCATION (Address) LOT 2050-3 \$\frac{4}{2} \to Marking Curps Prave GUARY PERMIT NO. PERMIT HOLDER WONG, DEBURNAL 12 ESTABLISHMENT NAME THE WILLOWS SANITARY PERMIT NO. 2007 02 602 ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. §4415 of the Health Certificate Regulations states, "...every eating and drinking establishment and food establishment...shall have a designated manager or supervisor who shall be certified under the provisions of these rules and regulations...(and) is a requirement in addition to, and not in lieu of, a Health Certificate." 10 GCA Ch. 21 Section 21109(a) (Suspension and Revocation of Permit) states, "A permit may be suspended by the Director pursuant to §21107(2)(d) or upon the violation by the holder or by a person in his employ or under his supervision or control of any of the provisions of this Part. 10 GCA Ch. 21 Section 21109(b) states, "Suspension of a permit may be imposed without prior hearing in the discretion of the Director by giving written notice thereof to the holder, in which case, the holder shall have five (5) days within which to request a hearing. Suspension without prior hearing may be imposed for such time until the violation is corrected; or may be imposed as a penalty for repeated violations, in which case, it shall not exceed five (5) days; or may be imposed pending a hearing under Subsections (c) or (d) of this Section. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing." Hearings shall be conducted according to the Administrative Adjudication Law. An establishment without a manager with a valid certificate of Management Certification shall result in the suspension of its permit. This is a written notice that your permit is hereby suspended. Provided the Person-in-Charge (PIC) with the following: Press Release No. 2018-070 Certificate of Manager's Certification requirement for all retail food facilities dated August 6, 2018. Posted "Notice of Closure" placard Discussed inspection report with the PIC Issued "Notice of Closure" letter Issued Follow-up inspection request form A re-instatement fee of \$100.00 shall be paid to the Department of Public Health and Social Services upon successful completion of a Follow-up inspection. Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Fallure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. Person in Charge (Print and Sign) DEH Inspector (Print and Sign)

White: DPHSS/DEH Yellow: Food Establishment

Rev: 05.24.19

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| Wiping cloths: properly used and stored 1 52 Physical facilities installed, maintained, and clean 39 Washing fruits and vegetables 1 53 Adequate ventilation and lighting; designated areas use 1 1 1 1 1 1 1 1 1 | | | | | | _ | | | | | \rightarrow | | | | 4 | | _ |
| Washing fruits and vegetables | 7 | | | and add and the | | | | | | | \rightarrow | | | | \perp | | 2 |
| I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken. Sanitary Permit, Health Certificates valid and posted Pocuments and Placards Sanitary Permit, Health Certificates valid and posted Poster of the corrective measures that shall be taken. Sanitary Permit, Health Certificates valid and posted Date: 7/7/2 V EH Inspector (Print and Sign) 5. CNUZ FL / L. WAVAKFO Follow-up (Circle one): Follow-u | | | | The state of the s | | | - | | _ | | | | | | + | \rightarrow | 1 |
| I am aware of the corrective measures that shall be taken. 54 Sanitary Permit, Health Certificates valid and posted 1 am aware of the corrective measures that shall be taken. 54 Sanitary Permit, Health Certificates valid and posted 1 am aware of the corrective measures that shall be taken. 54 Sanitary Permit, Health Certificates valid and posted 1 am aware of the corrective measures that shall be taken. 54 Sanitary Permit, Health Certificates valid and posted Date: 7/7/2 V EH Inspector (Print and Sign) | | | | | ation(s) | and | | ' | 53 | 1 | | -wadnste A | | | 1 | | 1 |
| EH Inspector (Print and Sign) Jeberah & Wowg Debuck Riding Date: 7/17/20 Follow-up (Circle one): FS NO Follow-up Date: 7/17/20 | la | m aware d | of the corrective | | | | | | 54 | I | I | Sanitary Pe | | | | T | 2 |
| EH Inspector (Print and Sign) J. CAUZ FL / L. WAVAK TO Follow-up (Circle one): FS NO Follow-up Deta | erson in C | harge (Prin | 1.01 | | |)[. (|)0 V | 4. 4 . | | | | | star - / | · · · · · · · | ليبيبين | | _ |
| | EH Incom | tor (Delet co | nd Slam | الما الما الما الما الما الما الما الما | V K/ | R | - V | uce | 254 | Ã | <u> </u> | | 1/11/60 | 1- | '=II | - P: 1 | _ |
| | mebac | יייי לבוווו פו | J.Ch | 12 h | 16.1 | UA | 4 VA | KHO | 7 | X | 1 | Fo | ollow-up (Circle one): | NO F | 1/2 | 2 July | t |
| Rev: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment | | ev: 08.27.15 | | | White: D | PHSS | VDEH | Yell | ow: Foo | M E | stabli | shment | | | | | _ |

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| Page | - 1 | of | 1 |
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DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

DIVISION OF ENVIRONMENTAL HEALTH

PUBLIC AND PRIVATE PREMISES INSPECTION REPORT

| NAME: (OW | NER, LESSEE, OCCUPANT, ETC.) ILLOWS (WONG, DET | BORAH R.) | ADDRESS; Lot #, street name, house/apt.: LOT 2050-3, #210 MA | | | | | | |
|---|---|------------------------|--|---------------------------|--------------|--|--|--|--|
| INSPECTION | | MPLAINT #: | MUNICIPALITY/VILLAGE; SUBDIVISION: | | | | | | |
| | THE FOLLOWING CHECKED ITEMS REPRESENT VIOLATIONS OF THE CORRESPONDING SECTIONS OF TITLE 10, GUAM CODE ANNOTATED | | | | | | | | |
| SECTION # | | | | | | | | | |
| | An assessment of the above-ment | ioned facility was co | nducted on this day to determine complia | nce with | | | | | |
| | DPHSS Guidance Memorandum | 2020-25 (June 22, 20 | 20) during the COVID-19 emergency. | _ | | | | | |
| | | | | | | | | | |
| | The following violations were ob | served and deemed a | public nuisance: | cted on the Spot (COS) | Repeat | | | | |
| | 1. Failed to require and enfo | | | | | | | | |
| | 2. Failed to enforce social o | listancing of a minim | num of 6 feet between individuals in the | | Ш | | | | |
| ; | interior and exterior pr | emises of the propert | y of the business. | | | | | | |
| | 3. Failed to post appropriat | e signage for face ma | isks and social distancing. | | | | | | |
| | 4. Failed to have a policy it | n place for the freque | nt cleaning of all surfaces. | | | | | | |
| | 5. Failed to have and present | nt an organization-sp | ecific guidance plan in place. | | | | | | |
| | 6. Failed to properly mainta | ain the required occu | pant load of 38 . | | | | | | |
| | 7. Failed to adhere to the au | ithorized number for | social gatherings on business premises. | | | | | | |
| | 8. Failed to adhere to the re | quirements outlined | in DPHSS Guidance Memorandum | | | | | | |
| | · | 7 | | | | | | | |
| | Section 20106 (Title 10 Guam Code Annotated, Chapter 20) authorizes Department of Public Health & Social Services | | | | | | | | |
| | to conduct inspections of all publ | ic and private ground | s, buildings, & other places to enforce & | order the imme | diate | | | | |
| | abatement of the public nuisance. | Businesses that fail | to comply with applicable & current Exec | cutive Orders a | nd/or | | | | |
| | Public Health Guidances shall be | deemed a public nui | sance under Chapter 20, Title 10, of the G | uam Code Ann | otated | | | | |
| | which are misdemeanors, if found | l guilty. | | | | | | | |
| | | * | L . | | | | | | |
| | Observations/Findings: X N/A | | | _ | = | | | | |
| ı | 200 | | | | | | | | |
| | | | - E | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | RS TO CORRECT THE ABOVE CITED PRO | BLEMS. | | | | | |
| | ROPERTY WILL BE REINSPECTED | ON OR ABOUT | (DATE) | | | | | | |
| RECEIVED | BY (Print & Sign); Ong De | bural R l | Wans | | The state of | | | | |
| DEH INSPECTOR (Print & Sign): / LETLANI NAVARKU | | | | | | | | | |
| CITIT | 107 2000 | 1 219 | 700 // | | | | | | |

GOVERNMENT OF GUAM



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



ARTHUR U. SAN AGUSTIN,MHR
ACTING DIRECTOR

LAURENT SF DUENAS, MPH, BSN, RN DEPUTY DIRECTOR

> JOSEPHINE T. O'MALLAN DEPUTY DIRECTOR

JOSHUA F. TENORIO LT. GOVERNOR, SIGUNDO MAGA'LÁHI

COMPLIANCE CHECKLIST FOR BARS AND TAVERNS BASED ON EXECUTIVE ORDER 2020-20, 2020-16, 2020-14, DPHSS GUIDANCE MEMO 2020-07, 2020-12, and 2020-23

BL# 30-201101025-001

Name of Establishment: THE WILLOWS Company Name: WONG, DEBORAH R.

Location: LOT 2050-3, #210 MARKUE CORPS DR., HAGATNA

| Item No. | Criteria | Comments | In Complia Executive (Industry (| Order and |
|-------------|---|----------|---|-----------|
| | General Requirements | | | |
| | Has a written policy and procedures for COVID-19 prevention and control measures prior to re-opening, which address the following: | | Yes | No |
| 1 | a. Employee health, to include having a plan in place if someone is or becomes sick | | Yes | No |
| | b. Cleaning/sanitizing procedures | | Ves | No |
| | c. Social distancing and other protective measures | | Yes | No |
| 2 | Operates at no more than the authorized occupancy rate | | (Fes) | No |
| 3 | Suspends organized events such as fundraising event, tournament, etc. | | (V) | No |
| 4 | Prohibits the use of game equipment such as game machines, pool tables, dart boards and other areas where people may congregate that have high-touch surfaces | , | Yes | No |
| 5 | Prohibits the use of dance floor | N/A | Yes | No |
| | Follows the requirement of the Guam Food Code that also applies to COVID-19 mitigation: | | Yes | No |
| | a. Prohibiting sick employees in the workplace | | (Yes) | No |
| 6 | b. Strict handwashing practices, to include when and how | | (Yes) | No |
| | c. Strong procedures and practices to clean and sanitize surfaces | | Yes | No |
| | d. PIC is on site and is a certified food manager | | Yes | (No) |
| | Employee Health | | | |
| 7 | Screens employees and patrons before entering the facility | | (Yes) | No |
| 8 | Possesses adequate supplies to support healthy hygienic behaviors | | es | No |
| 9 | Posted signage for employees and patrons on good hygiene and sanitation practices | | Yes | No |
| | Cleaning and Disinfection | | | |
| 10 | Has a cleaning and disinfection procedures and schedule in place for common areas, highly touch surfaces, and the entire establishment | | Yes | No |
| 11 | Regularly disinfects liquor bottles, pour stations, taps, ice coops, etc. | | Yes | No |
| 12 | Clean silverware, dishes, and glasses are protected or placed in a covered area. | | Yes | No |

| 13 | Toilet facilities and handwashing sinks are thoroughly and regularly cleaned and disinfected. | | Yes | No |
|----|--|-----|-------|------|
| 14 | Possesses adequate cleaning and disinfection products for both employees and patrons | | (SO) | No |
| 15 | Follows CDC's cleaning and disinfecting guidelines | | (Yes) | No |
| | Ventilation | | | |
| 16 | Maximizes fresh air through use of existing ventilation system | | (Yes) | No |
| 17 | Minimizes air from fans blowing from one person directly at another individual | | Yes | No |
| | Social Distancing and Other Protective Measures | | | |
| 18 | Implements social distancing of at least 6 feet and posting of appropriate signage | | Yes | No |
| 19 | Limits the number of customers in the bar at one time | | (Yes) | No |
| 20 | Posted signage at entrance stating that no one with COVID-19 symptoms is permitted inside | | Yes | (No) |
| 21 | For live music, ensures there is ample distance (6-foot min.) between musicians and customers | N/A | Yes | No |
| 22 | Appropriate physical barriers are in place for booth seating | NIA | Yes | No |
| | For congregations or social gatherings: | | Yes | No |
| 23 | a. Total number of people, including employees, do not exceed the capacity permitted in the most recent E.O. (including private rooms) | | Yes | No |
| : | b. Total number of people in each party do not exceed the number allowed for congregations or social gatherings in most recent E.O. | | Yes | No |
| 24 | Mandating the wearing of face mask | | (Yes) | No |
| 25 | Provides hand sanitizers for guests to use at entrances and other designated locations | | Yes | No |

| RECEIVED BY (Name and Title) | DATE |
|--------------------------------|------------|
| Deborah R Wong Olbarah R Wong, | 7/17/2020 |
| DEH INSPECTOR (Name and Title | DATE |
| JAMES CRUZ TO / LETLAN NAVARD | 07/17/2020 |